

LUNCH

SAMPLE SUNDAY LUNCH MENU

Rhubarb spritz ...£12

BEFORE

Salt cod croquettes, aioli ...£6

Anchovies and citrus ...£7

STARTERS

Spring salad of radicchio, Stilton, almonds and blood orange

Cornish lobster raviolo, shellfish bisque

Farfalle with morel mushrooms, sage, parmesan

Pork terrine, pistachios and prunes, celeriac remoulade, toasted sourdough

MAINS

Parmesan gnocchi, Wye Valley asparagus, wild garlic, confit egg yolk, croutons

Cornish hake, Wye Valley asparagus, wild garlic, crushed potatoes

Stuffed Dorset chicken leg, purple sprouting broccoli, mushroom, lentils

Sirloin of Hereford beef, Yorkshire pudding, roast potatoes, seasonal greens

TO SHARE

Half or Whole roast chicken with morels and sherry

with roast potatoes, seasonal greens

DESSERTS AND CHEESE

Affogato with hazelnut or vanilla ice cream

Crème caramel, blood orange and sultanas

Almond and forced rhubarb tart, Jersey cream

A scoop of blood orange sorbet and campari

Pitchfork cheddar, lavoche, pear and saffron chutney

£38 for two courses

£45 for three courses

THE RECTORY

A discretionary 12.5% service will be added to your bill. All tips go directly to our staff.

Please advise us of any dietary requirements. Whilst we can accommodate guests with food intolerances and allergies, we are unable to guarantee that our dishes will be completely allergen free. Seasonal game might contain shot.